

# Vegetable side dishes don't have to be time consuming to be good

Distinctive vegetable side dishes not only round out a meal nutritionally but make an interesting addition to any dinner. Fancy meal accompaniments have only one drawback — they can require lots of time and attention just when you are trying to finish and serve all the other menu items.

One way around this problem is smart menu planning. Select vegetable recipes that let you complete most of the preparation in advance.

Two attractive vegetable side dishes that fit nicely into a time-saving, make-ahead cooking schedule are Corn Timbales and Peas and Puffed Potatoes. Both of these savory combinations are made with vegetables in butter sauce and can be prepared and assembled a day in advance, ready to be baked and served.

Corn Timbales are flavorful single-serving molds of baked corn custard. The baked timbales (pronounced tin-bahls) are seasoned with two kinds of cheese, parsley and onion. To pre-

pare this dish, the corn is simply thawed in its cooking pouch, then the vegetable and butter sauce are stirred in with the other ingredients. The corn mixture can be prepared a day in advance, spooned into custard cups and refrigerated. The timbales bake in 45 minutes, while you put the finishing touches on the other dishes. Present the Corn Timbales either on individual plates at a separate course or family style along with the meal.

Peas and Puffed Potatoes is a make-ahead side dish that combines both a green vegetable and potatoes. The peas with rich butter sauce and thinly sliced green onions form the bottom layer of this casserole. The fluffy potato topping is seasoned with dill weed, Parmesan cheese and garlic.

## CORN TIMBALES

1 (10-oz.) pkg. corn in butter sauce  
4 eggs  
½ cup fresh bread crumbs  
1 oz. (¼ cup) grated sharp cheddar

## cheese

1 oz. (¼ cup) grated Swiss cheese  
3 tbsp. minced parsley  
2 tbsp. grated onion  
¼ tsp. pepper  
½ cup whipping cream

In bowl of warm water, thaw corn pouch for 30 minutes. Heat oven to 350 degrees. Grease 6(6-oz.) custard cups and line bottoms with waxed paper. In large bowl, beat eggs to blend. Stir in corn and remaining ingredients; mix well. Spoon mixture evenly into custard cups. Set custard cups in a 13x9-inch pan; fill with about 1 inch of boiling water. Bake 350 degrees for 40 to 45 minutes or until knife inserted in center comes out clean. To unmold, run knife around edge of custard cup and invert on serving plate. Remove waxed paper. 6 servings.

**Tip:** Corn mixture can be prepared up to day in advance. Cover and refrigerate until ready to bake.

## PEAS AND PUFFED POTATOES

10-oz. pkg. peas in butter sauce  
1 lb. potatoes, peeled  
1 garlic clove  
¼ cup grated parmesan cheese  
¼ tsp. salt  
¼ tsp. dill weed  
½ cup whipping cream  
2 eggs  
2 tbsp. thinly sliced green onion  
1 tbsp. grated parmesan cheese

In bowl of warm water, thaw pea pouch for 30 minutes. Heat oven to 350 degrees. In saucepan, cover potatoes and garlic clove with water. Bring to a boil; reduce to simmer, cover and cook 30 minutes. Drain potatoes and discard garlic clove. In large bowl, beat potatoes on high speed until smooth and fluffy. Stir in ¼ cup cheese, salt, dill weed, whipping cream and eggs; mix well. In a shallow 1-quart casserole combine peas and green onion. Spread potatoes evenly over peas. Sprinkle with 1 tablespoon parmesan cheese. Bake at 350 degrees for 45 minutes. Serve immediately. 4 to 6 servings.

**Tip:** Casserole can be prepared in advance. Cover and refrigerate until ready to bake. 1 lb. potatoes, peeled, equals 2½ cups cubed raw potatoes.



Corn timbales are an attractive vegetable side dish that will fit nicely into a time-saving make-ahead schedule.

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